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2017

The Mill Restaurant Dunfanaghy Dinner Menu 2017

The Mill Restaurant

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RESTAURANT

"simple deliciousness"

The Sunday Times, Irelands Top 100 restaurants, The McKenna Guide 2016

Our restaurant, seating 30 people, offers our customers a very special evening, starting the six course dinner menu with canapés and aperitifs at the turf fire or in the conservatory and ending with tea/coffee and petit fours in the same comfortable surroundings.

Our menu is based on seasonal local produce, with the majority of our suppliers living within a ten mile radius. We offer local craft beers and a small interesting wine list.

Reservations for the year are taken from 1st March.



OPENING HOURS 2016	DINNER MENU	BREAKFAST MENU	LOCAL PRODUCERS
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Sample dinner menu

To begin

- **Horn Head Kid Goat**
Roast slow cooked Cleggan Goat with saute new potatoes, smoked bacon and red onion marmalade.
- **Quails eggs**
Feuilleté of poached Quail eggs, crisp Boille goats cheese and Hollandaise sauce.
- **Pea and Ham soup**
Pea and honey Ham salad with pea soup and crispy egg.
- **Leitermacaward Oysters & Home cured Salmon.**
Crispy oysters with cured Organic salmon, celeriac remoulade and a ginger & garlic dressing.
- **Arch Lobster raviolo**
Raviolo with Lobster, crab, Scallop and sweetcorn in a brandy cream sauce.
- **Irish Rabbit**
Loin of Irish rabbit with rabbit spring roll, cous cous, mushrooms & pistachio

Something refreshing

- Passionfruit sorbet

To follow

- **Killybegs Seabass**
Grilled fillets of Seabass , saute smoked bacon, red chicory, celeriac and a red wine sauce.
- **Greencastle Halibut**
Grilled Halibut with a sweet pepper risotto, clam butter sauce & purple sprouting broccoli.
- **Butternut squash Raviolo**
Raviolo with cous cous, roast spring vegetables and a sage butter sauce.
- **Monaghan Duck**
Pan-roast duck with sweet potato fondant, green beans and cherry brandy sauce.
- **Horn Head Dexter Beef**
Dexter Beef steak, pomme anna and mushroom puree with slow cooked shin.
- **Arch Lamb**
Loin, shoulder and liver of lamb with kale compote, dauphinoise potatoes, roscoff onions & lamb jus.

◦ **Ballyare Pork & Seared scallops**

Crisp pork belly & scallops with Black pudding and cauliflower puree.

Sides

- Crispy fat chips
- Organic leaf salad with coriander & coconut dressing
- Roast vegetables

All main courses are served with vegetables and a side potato dish. Please inform us of any allergies as not all components of the dish are mentioned

Contact Us

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